



mon-fri 3pm-6pm

HAPPY HOUR

fri & sat 10pm-12am

\$10 HOUSE PURIST AND POQUITOS MARGARITA

\$5 DRAFT BEER

\$5 WELLS

\$10 BEER + SHOT

SALSA TRIO pico de gallo, tomato jalapeño salsa, tomatillo salsa, chips – 5 ☘

GUACAMOLE avocado, cilantro, lime, onion, tomato, serrano chile, chips – 5 ☘

JALAPEÑO QUESO house-made queso, jalapeño, chips – 5 (v)

BLACK BEAN TETELA corn masa stuffed with black beans, Monterey jack, topped with sour cream, queso fresco, cilantro, chili oil – 5 (v)

BARBACOA SOPE house-made masa shell, black beans, barbacoa, shredded lettuce, crema, cotija, tomato, cilantro, side of habanero hot sauce – 5

CHICKEN TINGA TOSTADA crisp tortilla, chicken tinga, shredded lettuce, cotija cheese, crema, tomato, pickled jalapeño – 5

BACON WRAPPED

JALAPEÑOS jalapeños, cream cheese, sour cream, bacon – 5

HOUSE SALAD

mixed greens, shaved cucumber, carrot, cherry tomato medly, honey-lime-serrano vinaigrette – 8 (v)

TWO TACOS

choice of Barbacoa, Chicken Tinga, Al Pastor, or Kale and Mushroom (v) – 7
please no mix and match

BEEF FLAUTAS two crispy fried house-made corn torillas, barbacoa, avocado salsa, crema, cotija – 7

CARNE ASADA FRIES fries, jalapeño queso, pico de gallo, carne asada, guacamole, cilantro – 7

NACHOS house-made tortilla chips, black beans, melted Monterey, jalapeño queso, pickled onion, pickled jalapeño, chipotle crema, cotija, guacamole, cilantro – 8 (s)(v)

add barbacoa +4, chicken tinga +4, kale and mushroom +4

(v) vegetarian (S) spicy ☘ vegan (g) contains gluten